

Zucchini Bread Recipes

Oreo Balls - Easy No-Bake Chocolate Treats

30 min Prep time	**30 min** Total time	**24** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 36 Oreo cookies (regular, not double-stuff)
- [ ] 8 oz cream cheese, softened to room temperature
- [ ] 16 oz semi-sweet chocolate chips or melting wafers

Optional Toppings

- [ ] Crushed Oreo crumbs
- [ ] Sprinkles
- [ ] Chopped nuts
- [ ] White chocolate drizzle

Instructions

1. Place the Oreo cookies in a food processor and pulse until you have fine crumbs. You can also place them in a zip-top bag and crush with a rolling pin. Transfer about 1/4 cup of crumbs to a small bowl for topping later if desired.
2. In a medium bowl, beat the softened cream cheese until smooth. Gradually add the Oreo crumbs and mix until fully combined. The mixture will be thick and hold together when pressed.
3. Cover the bowl and refrigerate for at least 1 hour, until firm. This chilling step is crucial for the balls to hold their shape during dipping.
4. Line a baking sheet with parchment paper. Using a small cookie scoop or tablespoon, portion the mixture and roll into 1-inch balls. Place them on the prepared baking sheet.
5. Once all balls are rolled, freeze for 15-20 minutes to firm up further. This makes the dipping process much easier.
6. Melt the chocolate chips in a microwave-safe bowl in 30-second intervals, stirring between each, until smooth. Alternatively, melt using a double boiler.
7. Using a fork or dipping tool, dip each chilled ball into the melted chocolate, tapping off excess. Return to parchment paper and immediately add toppings if using.
8. Allow the chocolate to set completely at room temperature or refrigerate until firm. Store in an airtight container in the refrigerator until ready to serve.

Nutrition per serving

120 kcal	2 g	13 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- For best results, work in a cool kitchen to prevent the chocolate from melting too quickly
- If the mixture becomes too soft while rolling, chill it again for 15 minutes before continuing
- These freeze beautifully - perfect for making ahead for holidays or parties